Breckenridge Hospitality Banquets & Catering
POLICIES AND GENERAL INFORMATION

Attendance Guarantee
For the various resort departments to prepare properly for your food and beverage functions, guaranteed attendance is required by 12:00 pm 72 business hours, or three business days prior to the function. This will be considered your minimum guarantee, and is not subject to reduction. Charges will be based upon your guaranteed number or actual number of guests, whichever number is greater. Actual attendance of 10% or more than the guaranteed will incur a 10% service charge (above the additional per person cost).

When choosing more than one entrée option for Table Service Meals, all guaranteed numbers for entrée choice are due 72 hours in advance.

Banquet Event Orders (BEO)
A great deal of effort goes into coordinating a successful event, thus all the details must be completed and agreed upon in writing, mainly in the form of a BEO, at least 15 business days in advance of your event.

Outside Food and Beverage
No food or beverage is permitted in hotel meeting spaces and common areas unless provided by Breckenridge Hospitality. A $25 per person fee will be assessed in the event outside food and/or beverage is brought in.

Remaining Food
In accordance with proper food handling regulations, we do not permit the removal of remaining food from event or meeting rooms to any guestrooms and/or off property. We also do not permit the reuse of food items from one function to another.

Alcoholic Beverages
Alcoholic Beverage sales are governed by the Colorado Liquor Board which prohibits any alcoholic beverages, other than those provided through Breckenridge Hospitality Catering, to be brought into the conference facilities. We reserve the right to require proper identification of age for anyone desiring alcoholic beverage service.

Pricing
All pricing is per guest unless otherwise noted. Certain events require a minimum number of attendees, should you not meet this minimum a $4 per person charge will be assessed.

At all properties a 20% taxable service charge applies to all Food & Beverage and Audio Visual. At Mountain Thunder Lodge, One Ski Hill Place, Crystal Peak Lodge and Sevens restaurant, an additional 2% taxable Civic Assessment applies to all Food & Beverage, Service Charges and Attendant Fees. Tax, service charge and Civic Assessment do not apply to site fees or rentals.

Limited Diet Menus
Food can be a personal issue, particularly if your diet is subject to restrictions. In order to provide foods that appeal to different tastes and habits, we employ a wide diversity of culinary techniques and ingredients. Our Conference Services Manager and culinary team are happy to work with you to plan a meal which will accommodate all dietary needs and/or restrictions.

Sustainable Cuisine
We are committed to global environmental protection and to support this effort we offer fish and seafood selections from sustainably managed resources. We also use organic and fair-trade coffee, natural and organic meat and poultry, seasonal and organic fruits and vegetables, and organic and biodynamic wines. To guide our purchasing decisions we utilize Seafood Choices Alliance and the Monterey Bay Aquarium Seafood Watch Program as well as various websites and organizations that provide guidance affecting other areas of our menus. We make a strong effort to support organic and sustainable cuisine in all aspects of our menus including, but not limited to, our banquet menus, wedding menu and our wine list.
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CONTINENTAL BREAKFAST

Our Continental breakfast will be replenished for one hour and include freshly brewed Starbucks® organic regular, decaffeinated coffee and a selection of Tazo® teas.

THE HEALTH NUT BREAKFAST ~ $21.00

- Chilled Fruit Juices
- Fresh Seasonal Melons, Fruits and Berries
- Signature Granola Station with Dried Fruit and Nuts
- Berry and Plain Yoghurts
- House Made Muffins and Butter Croissants
- Sweet Butter, Jams and Preserve

THE QUICK SILVER ~ $17.00

- Chilled Fruit Juices
- Fresh Seasonal Melons, Fruits and Berries
- Chef’s Selection of Freshly Made Pastries
- Sweet Butter, Jams and Preserve

BREAKFAST ENHANCEMENTS

These items are available to be added to any Continental or Buffet breakfast.  
* Requires chef attended action station of $100 per chef per hour

OATMEAL BAR ~ $5.50

Cut Oats topped with guest’s choice of toppings.  
Selection to include:  
- Sliced Almonds, Walnuts, Dried Fruits, Raisins, Maple Syrup, Brown Sugar, Honey, Cinnamon, Peanut Butter, Milk and Cream

FRUIT SMOOTHIE STATION* ~ $7.00

Fresh Fruit Smoothies  
Flavors to include:  
- Blueberry, Raspberry and Strawberry, seasonal Chef’s creation  
- Customized with Wheatgrass, Vitamin C and Protein Powder

BUILD YOUR OWN GRANOLA ~ $7.50

Enhance our Chef’s Granola with any of the following:  
- Shredded Coconut, Sliced Almonds, Yogurt, Fresh Berries, Honey, Dried Fruits

BREAKFAST PANINI STATION* ~ $8.50

Warm, Crispy Panini grilled to order with Fried Egg  
Flavors include:  
- Grilled Vegetables & Goat Cheese, Monte Cristo, Denver Omelet and Huevos Rancheros  
- Customize your Panini flavor with Charred Tomato Salsa, Southwestern Avocado Relish

OMELET STATION* ~ $9.00

Omelets prepared to order with Fresh Eggs, Egg Beaters or Egg Whites  
Filled with choice of assorted Breakfast Meats, Cheeses and Vegetables

ORANGE BRIOCH FRENCH TOAST ~ $3.50

- Vermont Maple Syrup

MESA VERDE BREAKFAST BURRITO ~ $4.50

- Scrambled Eggs, Chorizo, Cheddar Cheese and Roast Green Chili Sauce

BREAKFAST CROISSANT ~ $4.50

- Scrambled Eggs, Sausage, Smoked Cheddar and Jack Cheese

INDIVIDUAL COLD CEREALS ~ $3.00

- Low-fat and Skim Milk

BUTTERMILK BISCUITS WITH COUNTRY SAUSAGE GRAVY ~ $3.00

FLUFFY SCRAMBLED EGGS ~ $3.50

The above prices are subject to 20% taxable service charge and State & local taxes of 8.28%. Prices and Fees are subject to change.
**BREAKFAST BUFFETS**

Our Buffet breakfast will be replenished for one hour and include freshly brewed Starbucks® organic regular, decaffeinated coffee and a selection of Tazo® teas.

Additional $4.00 per person charge applies when group guarantees fewer than 20 guests.

**The Miners Breakfast ~ $24.50**
- Chilled Fruit Juices
- Fresh Seasonal Melons, Fruits and Berries
- Assorted Cereals with Dried Fruits and Nuts
- Fluffy Scrambled Eggs
- Smoked Bacon and Pork Sausage
- Yukon Gold Breakfast Potatoes
- Selection of Freshly Made Pastries with Sweet Butter, Jam and Preserves

**The Log Cabin ~ $28.50**
- Chilled Fruit Juices
- Fresh Yogurt with Assorted Toppings
- Blueberry Buttermilk Pancakes
- Assorted Individual Cereals
- Fluffy Scrambled Eggs
- Smoked Bacon and Turkey Sausage
- Hash Brown Potatoes tossed with Caramelized Onions
- Assortment of Breakfast Muffins, Breakfast Breads and Sweet Butter, Jam and Preserves
- New York Style Bagels with Flavored Cream Cheeses

**The Breckenridge Breakfast ~ $32.50**
- Chilled Fruit Juices
- Orange Brioche French Toast with Caramelized Apple Butter
- Build your own Granola Station
- Sliced Seasonal Fruits with Fresh Berries
- Denver Scrambled Eggs (Green Pepper, Ham, Onion)
- Smoked Bacon and Chicken Apple Sausage
- Herb Roasted Breakfast Potatoes
- Assortment of Seasonal Coffee Cakes and Breakfast Breads with Sweet Butter, Jam and Preserves

**TABLE SERVICE BREAKFAST**

Our Plated Breakfast will include freshly brewed Starbucks® organic regular, decaffeinated coffee, a selection of Tazo® teas, individual fresh fruit presentations with a selection of freshly made pastry and breakfast bread baskets.

**All American Breakfast ~ $21.50**
- Freshly Scrambled Eggs with your choice of Smoked Bacon or Country Style Sausage
- Served with Breakfast Potatoes and Grilled Herb Tomato

**Colorado Benedict ~ $22.50**
- Poached Eggs on Buttermilk Biscuits with Venison Sausage topped with Ancho Chili Hollandaise

**Healthy ~ $23.00**
- Spinach and Leek Quiche with Cured Ham and Melon

**Orange Brioche French Toast ~ $23.50**
- Choice of Grilled Ham or Smoked Bacon

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BRUNCH ~ $59.00
Minimum 50 people. Includes assorted juices, freshly brewed Starbucks® organic regular, decaffeinated coffee and a selection of Tazo® teas.

* Requires chef attended action grill station of $100 per chef per hour

COLD & SALAD STATION
Asparagus Soup with Boursin Cheese
Caesar Salad with Baby Spinach with Crisp Bacon and Honey Mustard Dressing
Assorted Seasonal Melons and Fresh Berries
Imported and Domestic Cheeses
Assorted Dried Meats and Sausages
Smoked Salmon and Trout with Lemon, Capers and Onions
European Breads and Rolls

CHILLED SEAFOOD
Jumbo Shrimp and Jumbo Crab Claws
Atlantic Oysters on the Half Shell
Cocktail Sauce
Brandy Sauce
Red Wine and Pepper Mignonette
Lemon Wedges

EGGS, OMELETS & BREAKFAST SELECTIONS
Omelets and Eggs made to order *
Traditional Eggs Benedict
Smoked Bacon and Country Sausages
Breakfast Potatoes
Malted Waffles and Buttermilk Pancakes with Assorted Toppings and Maple Syrup
New York–Style Bagels with Flavored Cream Cheeses

CARVING STATION
Salt Herb Encrusted Prime Rib, Pinot Noir Jus, Creamed Horseradish*

ENTRÉE
Provencal Pacific Red Snapper
Cabernet Braised Beef Short Ribs
Wild Mushroom Ravioli in a Lemon Thyme Sauce
Orange and Hickory Glazed Chicken Breast
Steamed Baby Vegetables

DESSERT & PASTRY STATION
Breakfast Pastries, Danish and Mini-Muffins
An array of 5 different desserts

We Suggest an Ice Sculpture to Enhance Your Brunch. Bartender Service is Available for Mimosas & Bloody Marys
A LA CARTE BEVERAGES

STARBUCKS® ORGANIC SERENA BLEND REGULAR AND DECAFFEINATED COFFEE AND TAZO® TEAS ACCOMPANIED WITH FLAVORED SYRUPS $49.00 PER GALLON

HOT CHOCOLATE $36.00 PER GALLON

FRUIT PUNCH $36.00 PER GALLON

FRESH FRUIT JUICES $27.00 PER GALLON

ASSORTED BOTTLED JUICES

IZZE SPARKLING $2.50 (8.4OZ)

TROPICANA $3.00 (10OZ)

NAKED ORGANIC $6.50 (15OZ)

REGULAR, DIET AND DECAFFEINATED SOFT DRINKS $3.50 EACH

LEMONADE $27.00 PER GALLON

ICED TEA $27.00 PER GALLON

BOTTLED ICED TEAS, LEMONADE, SPORTS DRINKS, SPECIALTY WATERS, STILL AND SPARKLING WATERS $4.00 EACH

STARBUCKS® FRAPPUCCINO & ASSORTED BOTTLED SMOOTHIES $5.50 EACH

ENERGY DRINKS

ROCKSTAR®, AMP®, STARBUCKS® DOUBLE SHOT $5.50 (16OZ)

A LA CARTE SNACKS

Minimum order of one dozen

MUFFINS, CROISSANTS AND DANISHES $32.00 PER DOZEN

ASSORTMENT OF FRESH BAGELS WITH CREAM CHEESE $32.00 PER DOZEN

BREAKFAST BREADS

ZUCCHINI, BANANA-CINNAMON AND ESPRESSO $32.00 PER DOZEN

COFFEE CAKES $32.00 PER DOZEN

APPLE-CRANBERRY, BANANA-CHOCOLATE CHIP, BLUEBERRY-LEMON POPPY SEED

INDIVIDUAL ASSORTED FRUIT YOGURTS $32.00 PER DOZEN

ASSORTED FILLED CROISSANTS $48.00 PER DOZEN

PECAN STICKY BUNS $40.00 PER DOZEN

CINNAMON ROLLS $40.00 PER DOZEN

GRANOLA BARS $2.25 EACH

POPcorn, PRETZELS, POTATO CHIPS $7.00 PER PERSON

HOT PRETZELS WITH SPICY MUSTARD $28.00 PER DOZEN

CHOCOLATE FUDGE BROWNIES $38.00 PER DOZEN

JUMBO COOKIES $38.00 PER DOZEN

CANDY BARS $2.25 EACH

INDIVIDUAL ICE CREAM BARS $4.00 EACH
Breaks
Served for 45 minutes and priced per person.

Beverage Break~
Assorted Tropicana Fruit Juices
Coffee Presentation with Flavored Syrup
Infused Water
Assorted Soft Drinks

45 Minutes package- $6.95
Half-Day (4 hours) package- $11.95
Full-Day (8 hours) package- $16.95

Fruit Smoothie Station* ~ $7.00
Fresh Fruit Smoothies
Flavors to Include: Blueberry, Raspberry, Strawberry, and Seasonal Chef's creation
Customize with Wheatgrass, Vitamin C and Protein Powder

Sweet Treat ~ $7.50
Chocolate Fudge Brownies
Jumbo Assorted Cookies, Rice Krispie Treats
Pitchers of Low-fat and Skim Milk
Starbucks® Frappuccinos

Taste of Colorado ~ $9.00
Assortment of Salsas using ingredients associated with Colorado:
Black Bean and Corn, Verde, Smoked Pissala Pepper, toasted Ancho Salsas, Avocado and Grilled Onion Relish
Multi-colored Corn and Flour Tortilla Chips
Freshly Brewed Iced Tea customized with Fruits in Syrup

Ice Cream Social ~ $10.00
Pre-scooped Vanilla and Chocolate ice creams
Toppings: Chopped Peanuts, Cherries, Hot Fudge Jimmies, White and Dark Chocolate Chips, M&M’s, Whipped Cream, Crushed Pineapple
Fruited Infused Water Presentation

Rag Time ~ $13.00
Jars of Old Time Candy
Fresh Popcorn
Chocolate Dipped Apple Wedges topped with Nuts and Caramel
Root Beer, Orange and Assorted Sodas

Build Your Own Trail Mix~ $14.00
Create your own treat by mixing:
Walnuts, Pecans, Almonds, Pistachios, Macadamia Nuts, White Chocolate Bits, Milk Chocolate Chips, M&M’s, Raisins, Dried Cherries, Apricots, Papaya, Pineapple and Granola
Individual Bottled Juices and Smoothies

Fresh Fruits~ $15.00
Fresh Fruit Kabobs
Banana-Cinnamon and Apple Cranberry Fruit Breads
Yogurt and Berry Parfaits with Granola
Izze’s Sparkling Fruit Beverages

Apples ~ $15.00
Petite Green Candied Apples
Cinnamon-Apple Coffee Cake
Apple-Walnut Muffins
Apple Wedges with Caramel Dipping Sauce
Apple Iced Tea, Apple Juice and Hot Apple Cider

Healthy Break ~ $16.00
Bagel Chips with Roasted Red Pepper Hummus
Crisp Vegetables served with Spinach Dip
Selection of Whole Fresh Fruits
Bowls of Dried Fruits and Shelled Nuts
Individual Bottled Juices and Smoothies

Chocolate Lovers ~ $17.00
Dark Chocolate Fudge Brownies
Crunchy Chocolate Petit Fours
Chocolate Cheesecake Squares
Fresh Fruits served for dipping in our Orange-White Chocolate Fondue
Starbucks® Frappuccinos

The above prices are subject to 20% taxable service charge and State & local taxes of 8.28%. Prices and Fees are subject to change.
LUNCH BUFFET
Served with Iced Tea and Lemonade for 90 minutes.
An additional $4.00 per person charge applies when group guarantees fewer than 20 guests.
* Requires chef attended action grill station of $100 per chef per hour

CHICAGO PIZZA ~ $26.00
- Tomato Basil Bisque
- Caesar Salad, Garlic Croutons and Garlic Breadsticks
- Assorted Deep Dish Pizzas served with Crushed Red Pepper and Parmesan Cheese
- Grilled Chicken Alfredo with Creamy Garlic Sauce
- Chocolate Chip Cannoli, Tiramisu

COLORADO GRILL* ~ $29.00
- Country Style Potato Salad – Creamy Whole Grain Mustard, Celery, Scallions
- Southern Style Cole Slaw
- Seasonal Fruit Salad
- YOUR CHOICE OF THREE FROM THE GRILL:
  - Angus Beef Hamburger, BBQ Chicken, Frankfurters, Bratwurst or Spicy Black Bean Patty
  - BBQ Baked Beans
  - Platters of Green Leaf Lettuce, Sliced Tomatoes, Shaved Red Onions, Dill Pickle Spears, Whole Grain Dijon Mustard, Mayonnaise, Tomato Ketchup
  - Assorted Fruit Pies and Cobblers

ORIENTAL EXPRESS ~ $30.00
- Hot and Sour Soup
- Glass Noodle Salad with Green Beans, Roasted Peanuts
- Spicy Cucumber Salad with Onion and Sambal Wok Vegetable Fried Rice
- Orange Peel Beef with Hot Chilies
- Red Curry Marinated Pacific Snapper topped with Cilantro and Mint
- Chopped Chicken Salad with Napa Cabbage and Peanut dressing
- Assorted Steamed Sui Mai- savory flavored pork. Crab, and chicken wrapped in rice paper, steamed and served with assorted Asian sauces
- Dessert Sushi- assorted fruit and berries rolled with sweet sushi-style rice garnished with assorted sauces
- Almond Croustade topped Mango and Coconut and Fortune Cookies

TASTE OF TUSCANY ~ $32.00
- Choice of Minestrone Soup, Pasta Fagioli or Italian Wedding Soup
- Grilled Tomatoes topped with Fresh Mozzarella, Balsamic and Basil
- Arugula with Shaved Reggiano & Lemon Dressing
- Zucchini with Pine Nuts, Mint and Raisins
- Chicken Saltimbocca finished with Marsala Sauce
- Pork Piccata al Limone
- Creamy Farfalle finished with Pesto and Fresh Tomatoes
- Warm Bread Sticks with Garlic Butter
- Almond Biscotti and Tiramisu

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**ESPAÑA ~ $32.00**
- Shrimp and Avocado Salad
- Seasonal Field Greens with Jicama and Cilantro Orange Vinaigrette
- Yellow Corn Tortilla Chips and Warm Tortillas
- Salsas to include: Pico de Gallo, Roasted Tomatillo and Charred Tomato-Garlic
- Saffron Rice with Grilled Tomatoes
- Oven Braised Chicken with Stewed Peppers
- Roasted Pork Shoulder with Garlic and Herbs
- Oven Roasted Pacific Red Snapper topped with Tomatillo Relish
- Tres Leches Cake and Traditional Macaroons

**MEDITERRANEAN ~ $34.00**
- Cucumber and Tomato Salad topped with Feta Cheese
- Hummus & Tapenade with Pita Chips
- Marinated Mediterranean Olives and Cheese
- Grilled Flat Iron Steak served with Tomato Basil Relish
- Chicken Brochettes Herbed Cous Cous
- Baba Ghanoush
- Mascarpone Cheesecake, Fresh Fruit
- Amaretto Cookies
- Baklava
WORKING LUNCHEONS
Served with Iced Tea and Lemonade for 90 minutes.

**Salad Trio ~ $26.00**
- Garden Vegetable Soup
- Roasted Tomato Basil Bisque
- Creamy Grilled Chicken Salad *Apples, Grapes, Walnuts, and Celery*
- Shrimp Louise Salad *with Hard Boiled Egg, Cucumbers and Tomatoes*
- Tuna Salad *with Herbed Creamy Mustard, Celery Seed and Red Onions*
- Assorted Breads, Rolls, Croissants
- Dessert Bars and Chocolate Fudge Brownies

**Soup ‘n Salad ~ $24.00**
- Five Onion Soup
- Classic Clam Chowder
- Mixed Field Greens - *Carrots, Cucumbers, Shaved Red Onion, Garlic Croutons, Chopped Romaine, Sun Dried Tomatoes, Kalamata Olives, Feta Cheese, Red Wine Vinaigrette and Caesar Dressings*
- Warm Dinner Rolls with Butter
- Assortment of Fresh Baked Tarts

**Sandwich Board ~ $28.00**
- Roasted Corn Chowder
- Bounty of the Garden Salad - *Mixed Field Greens, Tomatoes, Cucumbers, Carrots, Shaved Red Onions, Olives*
- Country Style Potato Salad - *Creamy Whole Grain Mustard, Celery, Scallions*
- Tray of Mini Sandwiches
  - An assortment of which to include:
    - Hickory Roasted Breast of Turkey and Swiss Cheese- *lettuce, tomato and avocado mayonnaise wrapped in soft lavosh*
    - Smoked Ham and Cheddar- *lettuce, tomato, whole grain honey mustard spread on whole grain bread*
    - Grilled Vegetables, Herbed Cream Cheese sprouts and Tomatoes *on grilled pita bread*
- Fresh Baked Jumbo Cookies or Brownies

The above prices are subject to 20% taxable service charge and State & local taxes of 8.28%. Prices and Fees are subject to change.
LUNCH ON THE GO

$21.00 FOR ALL SELECTIONS:
Includes a whole seasonal fruit, kosher dill pickle and potato chips and your choice of assorted soft drink served in a reusable tote bag

Please make selections within the following thresholds:
1-50 people = 2 sandwich or wrap selections, plus vegetarian
51-250 people = 3 sandwich or wrap selections, plus vegetarian
251+ people = 4 sandwich or wrap selections, plus vegetarian

VEGGIE WRAP
Grilled Vegetables, Herb Cream Cheese, Guacamole, Tomato, Wrapped in a Herb Tortilla

CHEF’S SALAD
Crisp Garden Greens, Julienne Smoked Ham, Roast Turkey, Colorado Roast Beef, Ribbons of Swiss, Cheddar and Jack Cheeses, Tomatoes, Red Onions, Carrot Curls, Cucumbers, Kalamata Olives, Herb Vinaigrette and Fresh Baked Rolls

HAM AND SWISS SUB SANDWICH
Soft Whole Wheat Sub with Swiss Cheese and Tomato

HONEY GLAZED TURKEY CROISSANT
Swiss Cheese, Roasted Red Pepper, Avocado and Tomato

OVEN ROAST HERB CHICKEN BREAST
French Baguette with Provolone, Grilled Onion and Mushroom

SLICED COLORADO ROAST BEEF
Dark Rye with Brie and Honey Mustard

CAPICOLA HAM, SALAMI, TURKEY AND PROVOLONE
Crisp Lettuce, Red Onion, Peperoncini and Tomato

All selections are accompanied with the following:

CHOICE OF (1) SALAD:

- PASTA SALAD
  Onions, peppers, olives, artichoke and herb vinaigrette dressing
- RED POTATO SALAD
  Whole grain dijon mustard, celery and scallions
- FRESH FRUIT SALAD
  Melons, pineapples and grapes

CHOICE OF (1) DESSERT:

- JUMBO COOKIE
- DOUBLE CHOCOLATE FUDGE BROWNIE
- CANDY BAR

The above prices are subject to 20% taxable service charge and State & local taxes of 8.28%. Prices and Fees are subject to change.
TABLE SERVICE LUNCHEONS
Served with iced tea and lemonade, house made rolls, butter and choice of dessert. Enhance your luncheon with a hot soup or fresh salad for $4.00 per person.

SEAURED SCOTTISH SALMON ~ $21.00
Seared Scottish Salmon, Red Potato Hash, Sautéed Arugula, Roasted Tomato and Basil Coulis

SEAURED ROCKY MOUNTAIN TROUT ~ $21.00
Fresh Seared Rocky Mountain Trout, Wild Rice Pilaf, Haricot Vert and Toasted Slivered Almonds, Chive Beurre Blanc

ROASTED CHICKEN ~ $22.00
Roasted Bone In Chicken, Haystack Mountain Goat Cheese, Risotto Broccolini, Sun Dried Tomato Demi-Glaze

PECAN ENCRUSTED CHICKEN BREAST ~ $23.00
Pecan Encrusted Chicken Breast, Wild Rice Cake, Braised Greens, Honey Shallot reduction

GRILLED HERB MARINATED SIRLOIN ~ $24.00
Grilled Herb Marinated Sirloin, Roasted New Potatoes, Peppers and Onions, Roasted Spaghetti Squash, Western Slope Red Wine Reduction

GRILLED FLAT IRON STEAK ~ $26.00
Grilled Flat Iron Steak, Blue Cheese Potato Au Gratin, Broccolini, Herb Jus

OVEN ROASTED PHEASANT BREAST ~ $28.00
Oven Roasted Pheasant Breast, Toasted Orzo & Garlic Herb Cheese, Garlic Spinach and Blackberry Jus

BARRAMUNDI ~ $29.00
Grilled Barramundi, Seared Polenta Cake, Roasted Haricot Vert with Red Peppers, Sun Dried Tomato and Kalamata Olive Relish

GRILLED RIB EYE ~ $34.00
Grilled Garlic Marinated Rib Eye, Smoked Cheddar Mashers, Grilled Asparagus and Truffle Demi-Glaze

ADD A SALAD $4

MIXED BABY LETTUCES
with grilled apples, candied pecans in a pomegranate vinaigrette

TOSSED FIELD GREENS
with heirloom tomatoes with balsamic dressing

BIBB LETTUCE
with marinated artichoke, pesto and olive oil

ADD A SOUP $4

CHARRED TOMATO BISQUE
with chive crouton

ROASTED TOMATO AND WHITE BEAN SOUP
with herb croutons

POTATO LEEK SOUP

LOBSTER BISQUE CHIVE OIL

ROAST CHICKEN, WHITE BEAN AND SMOKED HAM

FOREST MUSHROOM
topped with truffle oil

The above prices are subject to 20% taxable service charge and State & local taxes of 8.28%. Prices and Fees are subject to change.
TABLE SERVICE DESSERTS

**Vanilla Crème Brûlée**  
with Chocolate Dipped Shortbread

**Vanilla Mascarpone Cheesecake**  
with a Strawberry-Rosemary Reduction

**Chocolate Bundt Cake**  
with Crème Anglaise

**Flourless Chocolate Hazelnut Cake**  
with Raspberry Coulis

**Bourbon Pecan Torte**  
with Crème Anglaise

**Bread Pudding**  
with a Praline Sauce

**Wild Berry Tart**  
with Allspice Whipped Cream

**Key Lime Tart**  
topped with Swiss Meringue

**Apple Tart Tartain**  
with Maple Sayboyne
**SPECIALTY CHEF STATIONS**

*Refreshed for two hours with an additional $4.00 per person charge when group guarantees fewer than 20 guests.*  

* Requires chef attended action grill station of $100 per chef per hour  ** Requires a server at $35 per hour per server

**CROUSTADE*** ~ $15.00  
Warm Apple or Berry Croustade sliced to order and topped with Vanilla Ice Cream, Raspberry and Caramel Sauce

**POTATO BAR*** ~ $17.00  
Sweet Potatoes, Yukon Gold and Peruvian Purple Potatoes  
Toppings to include: Maple Syrup, Brown Sugar, Sour Cream, chopped Chives, chopped Bacon, whipped Butter, Blue Cheese, Reggiano, roasted Mushrooms, Rock Shrimp, roasted Garlic and Cheddar Cheese

**PASTA STATION** ~ $17.00  
Whole Wheat Pasta, Spinach Ravioli, Orecchiette, and Penne Pasta accompanied by Basil Pesto, Fresh Tomato Sauce and creamy Alfredo Sauces  
Rock Shrimp, seasonal Herbs, shaved Parmesan, roasted Mushrooms, Red Peppers, and fresh Leeks  
Fresh ground Black Pepper, Herb Infused Olive Oil, Chopped Garlic and warm Artisan Breads

**CUSTOM MAC ‘N CHEESE** ~ $17.00  
Creamy Ditalini Pasta tossed with Four Cheese Sauce and choice of Lobster, Roasted Mushrooms, Fried Leeks, Fresh Herbs, Cajun Spiced Shrimp, Parmesan, Spanish Shredded Pork, Marinated Tomatoes, Smoked Bacon and Blue Cheese

**WILD MUSHROOM Gnocchi** ~ $18.00  
Shaved Reggiano, Fresh Herbs, Roasted Tomatoes in a rich Cream Sauce, shaved Truffles

**CRAB CACKES** ~ $22.00  
Fresh Crab Cakes sautéed to order, served with toppings of Remoulade, and Cocktail Sauce

**SEAFOOD CEVICHE MARTINI BAR** ~ $22.00  
Pacific Red Snapper, Shrimp, and Scallop Ceviche with Mango and Citrus Vinaigrette

**WHOLE APPLE AND FENNEL ROASTED TURKEY BREAST**  
Gourmet Mustards and Barbecue Sauce, Pecan Cranberry Relish, and Buttermilk Biscuits  
$275 *Feeds approximately 35 people reception style*

**OVEN ROASTED BEEF TENDERLOIN**  
Served with Horseradish Cream, Whole Grain and Dijon Mustard, and an assortment of Breads  
$275 *Feeds approximately 20 people reception style*

**HONEY BAKED VIRGINIA HAM**  
Served with assorted Mustards and Buttermilk Biscuits  
$275 *Feeds approximately 40 people reception style*
CHILLED HORS D’ OEUVRES
50 pieces per order, priced per order
Hand passed service is an additional $35 per hour per server

Crostini Bar: Hummus, Baba Ghanoush, Tapenade or Tomato Basil Relish. Served with Pita Triangles, Garlic Crostini

- Spicy Tuna, Wonton Crisp, Wasabi Aioli, Fried Chive
- Rare Yellowfin Tuna, Sesame Cucumber Salad, Truffle Kabayaki Sauce
- Smoked Salmon Mousse, Cucumber Round, Caviar
- California Roll, Crab, Avocado, Cucumber
- Oyster on the Half Shell, Champagne Mignonette Sauce
- Chilled Prawns, House Made Horseradish Cocktail Sauce
- Chilled Alaskan King Crab Claws, House Made Cocktail Sauce
- Crab and Citrus Salad in a Lettuce Cup
- Chilled Seafood Sampler: Crab Claws, and Oysters on the Half Shell, Champagne Mignonette Sauce, House Made Cocktail Sauce

Curried Chicken Salad, Apple Chip, Bouchee
Assorted Savory Tea Sandwiches
Beef Carpaccio, Tomato Chutney, Herb Crostini
Prosciutto Wrapped Asparagus, Haystack Mountain Goat Cheese, Balsamic Glaze

$140.00
$150.00
$150.00
$150.00
$150.00
$165.00
$175.00
$175.00
$150.00
$175.00
$150.00

HOT HORS D’ OEUVRES
50 pieces per order, priced per order
Hand passed service is an additional $35 per hour per server

Portabello “Steak” Frittes, Mustard Aioli
Petit Grilled Cheese Sandwiches, Organic White Cheddar Cheese, Tomato Chutney
Savory Caramelized Onions and Haystack Mountain Goat Cheese Tartlets
Breckenridge Avalanche Ale Battered Zucchini Sticks, Spicy Mustard Aioli
Crab Quesadillas, Pico de Gallo, Queso Fresco
Petite Crab Cakes, Ancho Chile Aioli
Grilled Beef Skewers, Chimichurri, Roasted Onions
Seared Lamb Medallions, Lingonberry Relish, Lavash Cracker
Seared Elk Tenderloin, Blackberry Compote
Mini Lamb Sliders, Cucumber Raita
Duck Confit Spring Rolls, Spicy Peanut Sauce

$125.00
$125.00
$150.00
$125.00
$150.00
$175.00
$150.00
$165.00
$175.00
$150.00
$150.00
RECEPTION PRESENTATIONS
Serves approximately 25 people per display, priced per order

FRESH GARDEN VEGETABLE CRUDITÉS ~ $100
Vegetables, Red Pepper Hummus, Garden Ranch Dip

FRUIT DISPLAY ~ $100
Melons, Seasonal Berries, Grapes, Honey Yogurt

ANTIPASTO DISPLAY ~ $250
Italian Meats, Cheeses, Grilled Vegetables, Marinated Artichoke Hearts, Mixed Olives and Italian Bread

DOMESTIC CHEESE BOARD ~ $175
Mild, Semi-Soft and Herb Cheeses, Fresh Fruit, Seasonal Berries, Assorted Cracker and Sliced Bread

CHEESE FROM ABROAD ~ $275
Imported Cheeses, Fresh Fruit, Seasonal Berries, Assorted Nuts, Toasted Baguettes and Assorted Crackers

SMOKED SALMON ~ $250
Lemons, Capers, Red Onion, Cucumbers, Whipped Cream Cheese, and Water Crackers

WARM BRIE EN CROUTE ~ $200
Mango Chutney, Seasonal Berries, Toasted French Baguette

WINE PAIRING ~ $40 per person
Wine pairing reception
Four individual stations, Each with a chef selected gourmet appetizer, paired with a complementing wine selection
Minimum 15 people

The above prices are subject to 20% taxable service charge and State & local taxes of 8.28%. Prices and Fees are subject to change
DINNER BUFFETS
Served with Iced Tea and Lemonade for 90 minutes.
An additional $4.00 per person charge applies when group guarantees fewer than 20 guests.
* Requires chef attended action grill station of $100 per chef per hour

THE ALL AMERICAN ~ $42.00
- Gathered Greens Salad
  Baby greens layered with tomatoes, peppers, carrots, mushrooms, and olives with ranch and herb vinaigrette dressings
- Fresh Baked Rolls
  Creamy butter
- Grilled Top Sirloin of Beef
  Mushroom and pearl onion sauce
- Grilled Marinated Bone-In Chicken Breast
  Brown chicken jus
- Garden Fresh Vegetables
  Sweet basil butter
- New Potatoes
  Rosemary and roasted garlic
- Seasonal Fruit Pies and Cobblers

COCINA CASERA ~ $44.00
- Grilled Quesadillas
  Fire-roasted chilies, black beans, grilled chicken, cheddar cheese with guacamole, sour cream and salsa
- Roasted Corn and Tomato Salad
  Peppers, onions, chilies and chipotle dressing
- Ranch Style Black Beans
  Topped with monterey jack cheese
- Five Layer Dip
  Tri-color tortilla chips
- Pacific Red Snapper Vera Cruz
  Sweet peppers, onions, green olives and tomatoes
- Roast Pork Loin
  Red mole, toasted ancho chilies and roasted garlic puree
- Spanish Rice
- Churros with Honey
- Mixed berry flans with caramel sauce

ROCKY MOUNTAIN BUFFET* ~ $49.00
- Colors of Colorado Salad
  Carrots, tomatoes, cucumbers, roasted tomato vinaigrette and ranch dressing
- Breads and Rolls
  Sweet butter
- Carved Colorado Leg of Lamb
  Dijon herbes de provence crust, natural au jus
- Ruby Red Trout
  Topped with fresh herbs lemon butter
- Hunter’s Style Chicken
  Tomatoes, pearl onions, bacon, mushrooms
- Garden Fresh Vegetables
  Sweet basil butter
- Yukon Gold Whipped Potatoes
- Old Fashioned Pies and Cakes

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CHINA TOWN* ~ $45.00

Dim Sum

Chinese pot stickers, wontons, egg rolls, hot mustard, sweet & sour sauce

Szechwan Vegetable Salad

Napa cabbage, ginger, carrots, green onions, sugar snap peas, bamboo shoots, water chestnuts

Tropical Fruit

pineapple, papaya, melon with coconut dip

Char-Broiled Ginger Beef

teriyaki glaze

Kung Pao Chicken

water chestnuts, celery, bamboo shoots, bok choy, dried chilies

Pineapple Glazed Mahi Mahi

citrus scallion relish

Traditional Fried Rice wok-fired

with ginger garlic pea pods, carrots

Fortune Cookies

Mango Ginger Tart


RIVER MEADOW BARBECUE* ~ $59.00

Gathered Field Greens

pear tomatoes, mushrooms, carrots, cucumbers, honey balsamic vinaigrette and peppercorn ranch

Five Bean Vegetarian Chili

rainbow peppers

Roasted Garden Vegetables

red pepper dip

Green Chile Cheddar Cheese Muffins, Biscuits, Assorted Grain and Oat Rolls

creamy butter, honey butter

Yukon and Sweet Potato Bar *

bacon, sour cream, broccoli, green onions, cheddar cheese, sweet butter

CHOOSE 3 FROM THE GRILL

Bacon Wrapped Shrimp Skewer

pineapple jalapeño marinade

Grilled Scottish Salmon Fillet

spice rubbed, mango chili relish

New York Strip Steak

sautéed wild mushrooms

Colorado Lamb Chops

Rosemary garlic and cracked pepper

Breast of Chicken

honey cilantro lime glaze

Chocolate Tuaca Cake

Boston Cream Pie

Build-Your-Own Strawberry Shortcake

home-style butter sponge cake
The above prices are subject to 20% taxable service charge and State & local taxes of 8.28%. Prices and Fees are subject to change

LITTLE ITALY ~ $54.00

Radicchio and Spinach Salad
balsamic vinaigrette

Antipasto
air-dried meats, fresh mozzarella, marinated artichokes, mushrooms, roasted red peppers, asparagus, tomatoes, olives

Warm Focaccia
herb infused olive oil

ENTRÉE SELECTIONS:

Veal Saltimbocca
tomato, sage, prosciutto, parmesan cheese

Chicken Marsala
Caramelized orzo, mushrooms, tomatoes, green onions

Jumbo Cheese Ravioli
Light cream and tomato sauce

Vegetable Cannelloni
spinach, mushroom, sautéed zucchini, red onions, garlic, tomatoes

Tiramisu
ladyfingers soaked in coffee liqueur, layered with sweet mascarpone

Cannolis
Orange, berry and vanilla topped with chopped pistachios

OLD COWBOY COOKOUT ~ $55.00

Salad Bar with all the Fixings
Tomatoes, cucumbers, carrots, black olives, red onions, cheese, croutons, ranch and herb vinaigrette dressings

Baked Potato Bar
Bacon, sour cream, broccoli, green onions, cheddar cheese, butter

CHOOSE 3 FROM THE GRILL

Barbecued Chicken
Shallot barbecue sauce

Grilled Ruby red Trout
Garlic herb butter

Sirloin Steak
Compound butter

Bourbon Brown sugar cured Baby Back Ribs

Vegetable Kabobs
Brushed with herb Butter

Baked Beans
Biscuits and Rolls
Sliced Watermelon
Assorted Country Style Pies

Ask your Conference Services Manager about an outdoor presentation, with your items grilled to order, for your Cowboy Cookout meal. Subject to weather restrictions.
**Table Service Dinners**

*Our Table Service Dinners will include a salad, freshly brewed Starbucks® organic regular, decaffeinated coffee, a selection of Tazo® teas and your choice of dessert.*

*Enhance your dinner with a first course or a hot soup for $4.00 per person.*

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Grilled Filet Mignon</strong> ~ $45.00</td>
<td></td>
</tr>
<tr>
<td>Garden Greens with Goat Cheese, Candied Walnuts with Raspberry Vinaigrette Filet Mignon topped with Demi-Glaze Mushroom Compote, Pommes Dauphinoise and Asparagus with Lemon Butter</td>
<td></td>
</tr>
<tr>
<td><strong>Herb Crusted Chicken</strong> ~ $36.00</td>
<td></td>
</tr>
<tr>
<td>Endive Salad with Grape Tomatoes and Orange Mustard Vinaigrette Herb Crusted Chicken Breast Mushroom Polenta, Sautéed Zucchini with Pine Nuts</td>
<td></td>
</tr>
<tr>
<td><strong>Pacific Red Snapper</strong> ~ $36.00</td>
<td></td>
</tr>
<tr>
<td>Spicy Greens, Preserved Lemon and Parmesan with Peppercorn Vinaigrette Pacific Red Snapper on Roasted Asparagus Saffron Cream Petite Potatoes</td>
<td></td>
</tr>
<tr>
<td><strong>Peppered Pork Loin</strong> ~ $40.00</td>
<td></td>
</tr>
<tr>
<td>Composed Red Oak Salad with Haricot Vert and Roasted Peppers Peppered Pork Loin Savoy Cabbage, Caramelized Onion, and Whipped Potatoes</td>
<td></td>
</tr>
<tr>
<td><strong>Poached Halibut</strong> ~ $42.00</td>
<td></td>
</tr>
<tr>
<td>Mixed Baby Lettuces with Grilled Apples, Candied Pecans in a Pomegranate Vinaigrette Butter Poached Halibut Fingerling Potato Confit and Steamed Spaghetti Squash</td>
<td></td>
</tr>
<tr>
<td><strong>Crab Topped Beef</strong> ~ $55.00</td>
<td></td>
</tr>
<tr>
<td>Tossed Field Greens with Heirloom Tomatoes Crab Topped Filet of Beef with Tarragon Jus Roasted Corn and Parsnip Puree</td>
<td></td>
</tr>
<tr>
<td><strong>Rack of Lamb</strong> ~ $50.00</td>
<td></td>
</tr>
<tr>
<td>Bibb Lettuce, Marinated Artichoke and Pesto Herb Crusted Rack of Lamb with Braised Leek jus Olive Oil crushed Potatoes Haricot Vert</td>
<td></td>
</tr>
<tr>
<td><strong>Top Sirloin &amp; Herb Marinated Shrimp</strong> ~ $45</td>
<td></td>
</tr>
<tr>
<td>Tossed Field Greens with Heirloom Tomatoes Mushroom Demi-Glaze, Top Sirloin &amp; Herb Marinated Shrimp Buttermilk whipped Potatoes and Haricot Vert</td>
<td></td>
</tr>
</tbody>
</table>

The above prices are subject to 20% taxable service charge and State & local taxes of 8.28%. Prices and Fees are subject to change.
Seared Chicken Breast & Grilled Petite Salmon ~ $42
Garden Greens with Goat Cheese, Candied Walnuts with Raspberry Vinaigrette
Seared Chicken Breast & Grilled Petite Salmon with Lemon-Thyme Beurre Blanc,
Red Pepper Polenta, Zucchini with Pesto and Pine Nuts

Grilled Beef Tenderloin and Poached Split Lobster Tail ~ $65
Composed Red Oak with Haricot Vert and Roasted Peppers
Grilled Beef Tenderloin and Poached Split Lobster Tail with Forest Mushroom Compote
Pommes, Dauphinoise Asparagus and Lemon Butter

Rosemary Crusted Chicken~ $39.00
Mushroom Confit Salad with Composed Greens and Pesto Crostini
Rosemary Crusted Custom Cut of Chicken
Truffle Mashed Potatoes and Thyme Bordelaise, and Sautéed Zucchini

Add a First Course $8
Sliced Mushroom Strudel
   with Marinated Artichoke and Merlot Reduction
Warm Salmon Medallion
   with preserved Lemon and Chive Cous Cous
Fresh Jumbo Crab Cake Served Over Pepper Relish
Seared Scallop on Baby Leek and Fingerling Ragout
Court Bouillon Poached Jumbo Shrimp
   with fiery Cocktail Sauce
Wild Mushroom Ravioli
   with Pancetta and Lemon Thyme Cream

Add a Soup $5
Charred Tomato Bisque
   with Chive Crouton
Roasted Tomato and White Bean Soup
   with Herb Croutons
Potato Leek Soup
Lobster Bisque Chive Oil
Roast Chicken White Bean and Smoked Ham
Forest Mushroom
   topped with truffle oil

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The above prices are subject to 20% taxable service charge and State & local taxes of 8.28%. Prices and Fees are subject to change.

TABLE SERVICE DESSERTS

**Vanilla Crème Brûlée**  
with Chocolate Dipped Shortbread

**Vanilla Mascarpone Cheesecake**  
with a Strawberry-Rosemary Reduction

**Chocolate Bundt Cake**  
with Crème Anglaise

**Flourless Chocolate Hazelnut Cake**  
with Raspberry Coulis

**Bourbon Pecan Torte**  
with Crème Anglaise

**Bread Pudding**  
with a Praline Sauce

**Wild Berry Tart**  
with Allspice Whipped Cream

**Key Lime Tart**  
topped with Swiss Meringue

**Apple Tart Tartin**  
with Maple Sayboyne

TABLE SERVICE VEGETARIAN OPTIONS

*All options are available for Table Service Lunch and Dinners.*

**Marinated Tofu** ~ $22.00  
Balsamic and Extra Virgin Olive Oil, Marinated Tofu, Seared Herb Polenta Cake, Grilled Summer Vegetables, Roasted Tomato Coulis

**Spicy Eggplant** ~ $22.00  
Spicy Eggplant Yellow Curry, Peppers, Onions, Broccoli, Thai Curry Sauce, Steamed Jasmine Rice

**Stuffed Portobello** ~ $22.00  
Grilled Stuffed Portobello Mushroom, Sun dried Tomato and Asiago Cheese Stuffing, Wild Rice Pilaf

**Baked Orecchiette** ~ $22.00  
Baked Orecchiette Pasta with Grilled Tomato Sauce, Haystack Mountain Goat Cheese, Garlic Spinach and Garlic Crostini

**Soba Noodle Bowl** ~ $22.00  
Soba Noodle Bowl, Scallions, Red Peppers, Shiitake Mushrooms, Tofu, Napa Cabbage, Shabu Shoyu Sauce
TEAM BUILDING
Actual activity may be at an additional cost

VAIL PASS TEAM DOWN HILL BIKE TOUR (SUMMER, WEEKDAYS) ~$60
Includes choice of Lunch On the Go, a cruiser bike rental, helmet, and a shuttle to Vail Pass summit
A guide will give the Vail Pass Tour and provide the shuttle ride at the end of the bike ride in Frisco back to Breckenridge
Minimum of 4 people.

SCENIC CHAIR AND HORSESHOE BOWL NATURE HIKE ~$50
Includes choice of Lunch On the Go
Head to the base of Peak 8 where you’ll ride the Colorado Chairlift and admire the magnificent views of the Continental Divide
Stroll among the colorful garden bursting with a variety of wildflowers. This hike takes you into the Horseshoe Bowl and finishes back at the top of the Colorado Chairlift for a ride back down the mountain
Departs daily 10:00 a.m. and 1:30 p.m.
Summer, weather permitting

MURDER ON THE MOUNTAIN ~Price begins at $125 per person.
Price will vary based on menu selection
Choose from a variety of Murder Mystery Stories
Table Service 4 Course Dinner
Choice of 4 Hand Passed Hors d’oeuvres
Minimum of 50 people

STARRY SUMMER NIGHT RECEPTION (WEATHER PERMITTING) ~$15 PER PERSON
Outdoor campfire (Restrictions Permitting)
S’mores Gourmet Reception
Marshmallows, Assorted chocolates, Graham Crackers,
Flavored and original Irish Cream Liquors
Hot Chocolate and Coffee
Stargazer with Telescope presentation (Additional cost)
Minimum 10 people, One hour

GUACAMOLE COMPETITION ~$45
Which team can create the most flavorful guacamole recipe?
An Extensive ingredients list will be provided for custom guacamole creations
A Breckenridge Hospitality Chef will interact with the groups to give tips and judge the event
Bartender serviced Margarita Bar
Enjoy for 2 hours
Minimum 8 people

The above prices are subject to 20% taxable service charge and State & local taxes of 8.28%. Prices and Fees are subject to change.
# Bar Service

## Spirits List

<table>
<thead>
<tr>
<th>House Brands</th>
<th>Call Brands</th>
<th>Premium Brands</th>
<th>Top Shelf Brands</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vodka</td>
<td>Smirnoff</td>
<td>Ketel One</td>
<td>Grey Goose</td>
</tr>
<tr>
<td>Gin</td>
<td>Gordon’s</td>
<td>Tanqueray</td>
<td>Tanqueray No. Ten</td>
</tr>
<tr>
<td>Rum</td>
<td>Malibu &amp; Santa Cruz</td>
<td>Bacardi &amp; Captain Morgan</td>
<td>Oronoco Light</td>
</tr>
<tr>
<td>Tequila</td>
<td>Sauza Gold</td>
<td>Jose Cuervo Gold</td>
<td>Patrón Silver</td>
</tr>
<tr>
<td>Bourbon</td>
<td>Jim Beam</td>
<td>Jack Daniels</td>
<td>Maker’s Mark</td>
</tr>
<tr>
<td>Whiskey</td>
<td>Seagram’s 7</td>
<td>VO Whiskey</td>
<td>Bushmills Irish</td>
</tr>
<tr>
<td>Scotch</td>
<td>Scoresby</td>
<td>Johnnie Walker Red Scotch</td>
<td>Johnnie Walker Black</td>
</tr>
<tr>
<td>Brandy</td>
<td>Korbel</td>
<td>Korbel</td>
<td>Hennessy VS Cognac</td>
</tr>
</tbody>
</table>

## Liquors & Cordials

<table>
<thead>
<tr>
<th>Kahlua</th>
<th>Amaretto Di Saronno</th>
<th>Chambord</th>
<th>Tuaca</th>
<th>Drambuie</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cointreau</td>
<td>Bailey’s Irish Cream</td>
<td>Frangelico</td>
<td>Jaegermeister</td>
<td>Sambuca</td>
</tr>
</tbody>
</table>

## Beer List

<table>
<thead>
<tr>
<th>Imported/Specialty Bottled Beer</th>
<th>Domestic Bottled Beer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bass Ale</td>
<td>Budweiser</td>
</tr>
<tr>
<td>Heineken</td>
<td>Bud Light</td>
</tr>
<tr>
<td>Amstel Light</td>
<td>Bud Light Platinum</td>
</tr>
<tr>
<td>Guinness Stout</td>
<td>O’Doul’s Non-Alcoholic</td>
</tr>
<tr>
<td>Stella Artois</td>
<td>Michelob Ultra</td>
</tr>
<tr>
<td>Breckenridge Brewery Avalanche</td>
<td></td>
</tr>
</tbody>
</table>

## Kezős

<table>
<thead>
<tr>
<th>Imported/Specialty Beer</th>
<th>Domestic Bottled Beer</th>
</tr>
</thead>
<tbody>
<tr>
<td>$495</td>
<td>$395</td>
</tr>
</tbody>
</table>

## Bar Packages

*Includes beer, wine, liquor and soda: by the hour/per person*

<table>
<thead>
<tr>
<th>Duration</th>
<th>Call</th>
<th>Premium</th>
<th>Top Shelf</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Hour</td>
<td>$14.00</td>
<td>$16.00</td>
<td>$19.00</td>
</tr>
<tr>
<td>Two Hours</td>
<td>$21.00</td>
<td>$23.00</td>
<td>$26.00</td>
</tr>
<tr>
<td>Each Additional Hour</td>
<td>$6.00</td>
<td>$6.00</td>
<td>$6.00</td>
</tr>
</tbody>
</table>

## Consumption Bar

<table>
<thead>
<tr>
<th>Hosted</th>
<th>Non-Hosted</th>
</tr>
</thead>
<tbody>
<tr>
<td>“On Consumption”</td>
<td>“Cash Bar”</td>
</tr>
<tr>
<td>House Brands</td>
<td>$5.00/DRINK</td>
</tr>
<tr>
<td>Call Brands</td>
<td>$6.25/DRINK</td>
</tr>
<tr>
<td>Premium Brands</td>
<td>$7.25/DRINK</td>
</tr>
<tr>
<td>Top Shelf Brands</td>
<td>$9.00/DRINK</td>
</tr>
<tr>
<td>Premium House Wine</td>
<td>$9.00/GLASS</td>
</tr>
<tr>
<td>House Wine</td>
<td>$6.50/GLASS</td>
</tr>
<tr>
<td>Cordials</td>
<td>$8.50/DRINK</td>
</tr>
<tr>
<td>Beer-Import</td>
<td>$5.25/DRINK</td>
</tr>
<tr>
<td>Beer-Domestic</td>
<td>$4.50/DRINK</td>
</tr>
<tr>
<td>Non-Alcoholic</td>
<td>$2.75/DRINK</td>
</tr>
<tr>
<td>Bartender Fee</td>
<td>~</td>
</tr>
<tr>
<td>Minimums</td>
<td>$200 1ST HOUR/$100 EACH ADD’L HR</td>
</tr>
</tbody>
</table>

## Specialty Bars

**Martini ~ $15.00/person/hour**

Premium and Top Shelf Vodka and Gin with all of the Traditional and Latest Enhancements

**Bloody Mary ~ $12.00/person/hour**

Premium Vodka with a Garden of Fresh Ingredients and Garnishes

**Margarita ~ $12.00/person/hour**

Hand Selected Tequilas, Ranging in Style and Craft, Accompanied with Your Favorite Mixers

**Mimosa ~ $10.00/person/hour**

Fresh Orange Juice and Chandon Brut Sparkling White Wine

The above prices are subject to 20% taxable service charge and State & local taxes of 8.28%. Prices and Fees are subject to change.
## Wine List

Not seeing what you are looking for? Given enough lead time, we may be able to accommodate special requests for your wine selection. Please inquire with your conference service agent for availability, pricing and one case minimum order information. Some availability may be subject to change.

### House Wine

**Terrazas de los Andes, Altos de la Plata, Chile**

$29.00

- Chardonnay
- Cabernet Sauvignon
- Malbec

### Premium House Wine

**Terrazas de los Andes Reserva, Argentina**

$39.00

- Torrontes
- Cabernet Sauvignon
- Malbec

### White Wine

#### Sparkling White Wine & Champagne

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Stellina Di Notte, Prosecco</strong></td>
<td>38</td>
</tr>
<tr>
<td>Chandon Sparkling Brut Classic, California</td>
<td>50</td>
</tr>
<tr>
<td>Chandon Sparkling Reserve Chardonnay Brut, California</td>
<td>62</td>
</tr>
<tr>
<td>Chandon Sparkling Reserve Pinot Noir Brut, California</td>
<td>62</td>
</tr>
<tr>
<td>Chandon *e.t <em>oe.</em>, California</td>
<td>87</td>
</tr>
<tr>
<td>Chandon *e.t <em>oe</em>, California</td>
<td>98</td>
</tr>
<tr>
<td>Moet &amp; Chandon Imperial, France Champagne</td>
<td>89</td>
</tr>
<tr>
<td>Moet &amp; Chandon Nectar Imperial, France Champagne</td>
<td>150</td>
</tr>
<tr>
<td>Veuve Clicquot Yellow Label Brut, France Champagne</td>
<td>139</td>
</tr>
</tbody>
</table>

#### Other Whites

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stellina de Notte, Pinot Grigio,</td>
<td>26</td>
</tr>
<tr>
<td>Dr. Loosen “Dr. L”, Riesling, Germany</td>
<td>32</td>
</tr>
<tr>
<td>Green Point, Pinot Noir Rose, Australia</td>
<td>43</td>
</tr>
</tbody>
</table>

### Red Wine

#### Pinot Noir

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Irony, Monterey</td>
<td>31</td>
</tr>
<tr>
<td>Cloudline, Willamette Oregon</td>
<td>47</td>
</tr>
<tr>
<td>Domaine Chandon, Carneros</td>
<td>79</td>
</tr>
<tr>
<td>Cloudy Bay, New Zealand</td>
<td>96</td>
</tr>
</tbody>
</table>

#### Merlot

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bonterra, Mendocino</td>
<td>32</td>
</tr>
<tr>
<td>Robert Sinskey, Napa</td>
<td>70</td>
</tr>
</tbody>
</table>

#### Cabernet Sauvignon

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Terrazas de los Andes, Argentina</td>
<td>29</td>
</tr>
<tr>
<td>Newton Red Label, Napa</td>
<td>43</td>
</tr>
<tr>
<td>Cape Mentelle, Australia</td>
<td>132</td>
</tr>
</tbody>
</table>

### Shiraz

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Green Point, Australia</td>
<td>54</td>
</tr>
<tr>
<td>Cape Mentelle, Australia</td>
<td>68</td>
</tr>
</tbody>
</table>

#### Other Reds

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Terrazas de los Andes, Malbec, Argentina</td>
<td>29</td>
</tr>
<tr>
<td>Newton Red Label, Claret, Napa</td>
<td>43</td>
</tr>
<tr>
<td>Carmenere, Chile</td>
<td>46</td>
</tr>
<tr>
<td>Cape Mentelle, Cab/Merlot, Australia</td>
<td>54</td>
</tr>
<tr>
<td>Green Point, Cab/Shiraz, Australia</td>
<td>54</td>
</tr>
<tr>
<td>Bodega Numanthia “Termes”, Tempranillo, Spain</td>
<td>71</td>
</tr>
<tr>
<td>Domaine Chandon, Pinot Meunier, Carneros</td>
<td>79</td>
</tr>
</tbody>
</table>

In the interest of environmental awareness, we support organic and sustainable wineries where you see this moniker on the list.

The above prices are subject to 20% taxable service charge and State & local taxes of 8.28%. Prices and Fees are subject to change.